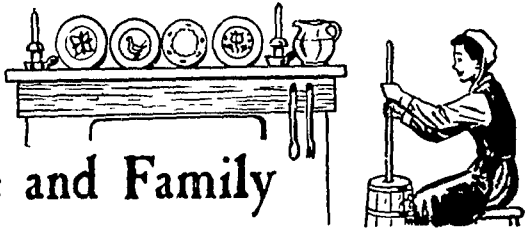


For the Farm Wife and Family



(Continued from page 9)

1 cup sour milk
 3½ cups sifted enriched flour
 2 teaspoons baking powder
 1 teaspoon soda
 ¼ teaspoon salt
 1 cup chopped dates or nuts
 Cream shortening butter, sugar.
 Beat in eggs, orange juice, peel, vanilla, sour milk.
 Sift dry ingredients; add to

Printed Pattern



9000
 14½—24½
 by **Marion Martin**

Printed Pattern 9000 (3 sleeve versions) Half Sizes 14½, 16½, 18½, 20½, 22½, 24½ Size 16½ takes 3½ yards 35 inch
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creamed mixture Add dates or nuts Drop from teaspoon onto greased cookie sheet. Bake in moderate oven (350 degrees) 15 minutes Makes five dozen.

For a delicious filling for a layer cake try this orange flavored one.

ORANGE FILLING

¾ cup sugar
 3 tablespoons cornstarch
 Few grains salt
 ¾ cup orange juice
 1 tablespoon lemon juice, fresh, frozen, or canned
 1½ tablespoons orange peel
 1 tablespoon butter or margarine
 2 egg yolks, beaten

Combine sugar, cornstarch, and salt Add juices gradually; blend well Add orange peel and butter Cook over medium heat, stirring constantly till thick and clear.

Add small amount of hot mixture to egg yolks, stir into remaining hot mixture. Cook about three minutes Remove from heat Cool before using. Makes one cup

Now that we've given you some recipes using oranges, let's see what can be done with lemons. Lemon juice is an always avail-

able, "ready-to-serve" dressing, ideal for lettuce and other green leaf salads, tomatoes, avocados, apples or grated carrots. Add salt or sugar as taste dictates.

This juice gives a pleasing flavor and freshness to French dressing and mayonnaise. Use it in your favorite recipes for these dressings.

One of the favorite lemon desserts is Lemon Meringue Pie. Have you ever treated your family to a Lemon Chiffon Pie? We're sure they'll go for this one.

LEMON CHIFFON PIE

4 beaten egg yolks
 ½ cup sugar
 ½ cup lemon juice
 ½ teaspoon salt
 1 tablespoon (one envelope) unflavored gelatine
 ¼ cup cold water
 1 teaspoon grated lemon peel
 ½ cup sugar
 4 stiff-beaten egg whites
 1 baked 9-inch pastry shell
 ½ cup heavy cream whipped

Combine egg yolks, one-half cup sugar, lemon juice, and salt; cook in double boiler until thick, stirring constantly.

Add gelatine softened in cold water; stir until gelatine dissolves. Add lemon peel and cool until partially set.

Beat remaining one-half cup sugar into egg whites and fold into cooled mixture Pour into cooled baked shell, chill pie in refrigerator till firm

Spread with sweetened, whipped cream before serving. Or cream may be folded into filling with egg whites.

Another lemon dessert —

LEMON CUPS

1 cup sugar
 ¼ cup sifted enriched flour
 2 tablespoons salad oil or melted shortening
 Dash salt
 2 teaspoons grated lemon peel
 ½ cup lemon juice
 1½ cups milk, scalded
 3 beaten egg yolks
 3 stiff-beaten egg whites
 Combine sugar, flour, salad oil, and salt. Add lemon peel and juice Stir milk into egg yolks and add to lemon mixture. Fold in egg whites. Pour into eight ungreased 5-ounce custard cups filling two-thirds full. Set custard cups in a shallow pan, filling pan to one inch with hot water. Bake in slow oven (325 degrees) 40 minutes, or till cake part (atop the sauce) is done Serve warm or chilled. Garnish it with walnut halves or whipped cream. Serves eight.

LUSCIOUS LEMON LAYER CAKE

½ cup shortening
 1 cup sugar
 1 teaspoon vanilla
 ½ teaspoon lemon extract
 2 eggs
 2 cups sifted cake flour
 1 teaspoon baking powder
 ¼ teaspoon soda
 ¼ teaspoon salt

Farm Women 22

Sponsor Demonstration

Society of Farm Women 22 will sponsor a cooking demonstration Monday

The demonstration will be held at 1:30 p. m. at L H Buehaker's, 350 Strasburg Pike, Lancaster

Also on the program will be home economists from Pennsylvania Power and Light Co.

1 cup buttermilk
 Stir the shortening to soften. Gradually add sugar, and cream together until light and fluffy. Add extract Add eggs, one at a time, beating well after each

Sift the dry ingredients together, add to creamed mixture alternately with buttermilk, a small amount at a time. Beat after each addition until smooth.

Bake in 2 paper-lined 8x1½-inch round pans in moderate oven (350 degrees) about 30 minutes. Put layers together with Lemon Filling, frost with your favorite frosting.

REQUEST

Mrs Martin S Brandt, RD No. 3 Elizabethtown asks

How many ways do Lancaster Farming cooks use saffron?—also want High, saffron seed.

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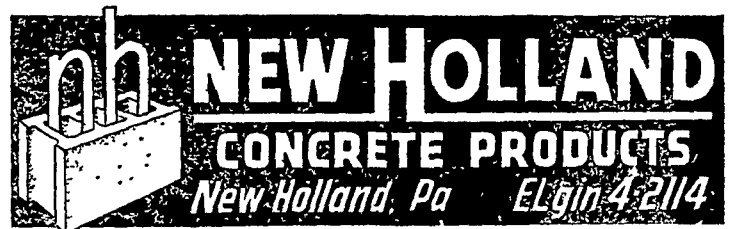
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